

CHIANTI CLASSICO DOCG



Blend	Sangiovese 100%
Altitude	250 - 400 mt a.s.l.
Exposure	South - West
Soil	Medium texture, Alberese based, stony slightly clayey
Pruning system	Spurred cordon, guyot
Density	5000 plants/ha
Age of vineyard	10 - 18 years old
Crop Yeld/ha	7,0 t.
Harvest	End of September, by hand
Alcool	14%
Vinification	Alcoholic fermentation and post-fermentation maceration on the skins take place in vitrified cement tanks at a controlled temperature (28-30°C) for a period of about 20 days. Malolactic fermentation happens spontaneously between November and December.
Barrel Ageing	Slavonian oak casks with medium capacity (25hl – 50hl) for 8 – 10 months
Bottle Ageing	3 months at least
Wine profile	Clear, intense ruby red. Fresh, intense with evident fruity notes (cherry, ripe red fruit). Soft with good structure, slightly tannic, balanced and elegant.
Best combined with	Starters, first courses, meat dishes, fresh cheeses
Temperature of service	16°C
Annual production	60.000 - 80.000 bottiglie

